

Session NEIPA #1 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | pale base Viking Malt | 3 kg (63.8%) | 81 % | 5 |
| Grain | pszeniczny Viking Malt | 0.5 kg (10.6%) | 81 % | 5 |
| Grain | płatki owsiane błyskawiczne | 0.6 kg (12.8%) | 50 % | 3 |
| Grain | płatki pszenne błyskawiczne | 0.6 kg (12.8%) | 50 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Ekuanot (USA) - granulát | 5 g | 60 min | 16.1 % |
| Aroma (end of boil) | Ekuanot (USA) - granulát | 20 g | 5 min | 16.1 % |
| Aroma (end of boil) | Citra (USA) - granulát | 20 g | 5 min | 13.5 % |
| Aroma (end of boil) | Mosaic (USA) - granulát | 20 g | 5 min | 10.9 % |
| Whirlpool | Ekuanot (USA) - granulát | 30 g | 0 min | 16.1 % |

| | | | | |
|-----------|--------------------------|------|----------|--------|
| Whirlpool | Citra (USA) - granulat | 35 g | 0 min | 13.5 % |
| Whirlpool | Mosaic (USA) - granulat | 35 g | 0 min | 10.9 % |
| Dry Hop | Ekuanot (USA) - granulat | 35 g | 3 day(s) | 16.1 % |
| Dry Hop | Citra (USA) - granulat | 35 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic (USA) - granulat | 35 g | 3 day(s) | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|---------|---------|----------|
| Other | Ekuanot (USA) - granulat | 20 g | Primary | 7 day(s) |
| Water Agent | chlorek sodu | 6 g | Mash | 70 min |
| Water Agent | siarczan wapnia | 4 g | Mash | 70 min |
| Water Agent | woda demineralizowana | 15000 g | Mash | 70 min |
| Water Agent | kwas mlekowy 80% | 4 g | Mash | 70 min |

Notes

- Whirlpool start w 80C 30 minut.
Jan 10, 2018, 9:02 AM
- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 Alkalinity Residual
101.1 6.0 84.9 135.0 96.9 110.8 35.2
Jan 10, 2018, 10:00 AM